

IN THE CLAIMS.

1. (Currently Amended) An apparatus for processing a food product ~~foodstuff~~ comprising:

a transport having an entry and an exit different from said entry, wherein a food product enters said transport via said entry and moves to said exit;

wherein the transport includes an interior that rotatably contacts the food product between the entry and the exit;

one or more germicidal emitters for emitting a germicidal so that said germicidal inactivates one or more micro-organisms on surfaces of the food product in said interior ~~transport, wherein said germicidal emitters are capable of withstanding a plurality of water sprays having pressures of up to 1,400 psig, and at temperatures up to 210 degrees Fahrenheit without said emitters failing due to one or more of water or heat damage substantially resulting from said sprays;~~

an assembly ~~for securing~~ having at least ~~some one~~ one of said germicidal emitters ~~in a predetermined arrangement,~~ wherein the assembly includes electrical components for activating the at least one emitter of the assembly;

a support for supporting the assembly, wherein said assembly ~~with its secured emitters~~ is moveable on the support between;

(a) a first position wherein said ~~secured~~ at least one emitter[[s are]] is operable for inactivating the one or more micro-organisms on surfaces of the food product in said ~~transport~~ interior, and wherein the assembly is supported on the support so that a portion of the at least one germicidal emitter of the assembly is within the interior while the interior rotates; and

(b) a second position wherein said ~~secured~~ at least one emitter[[s are]] is substantially ~~inoperable~~ ineffective for inactivating, to a predetermined inactive level, the one or more micro-organisms on surfaces of the food product ~~in said transport,~~ and wherein the portion of the at least one emitter is supported on the support outside of the interior;

wherein in said second position ~~is a preferred assembly position~~
~~for~~ one or more of: cleaning said assembly, cleaning said ~~secured~~ at least
one emitter[[s]], detaching [[an]] the at least one emitter from said
assembly, securing another emitter to said assembly is performed; and
one or more ~~moveable~~ tumblers for contacting the food product in said ~~transport~~
interior, wherein ~~movement of~~ when the interior rotates, said tumblers lift the food
product in said ~~transport interior~~ so that the food product tumbles within said ~~transport~~
interior while the food product in said transport interior is exposed to said germicidal.

2. (Currently Amended) The apparatus of Claim 1, wherein germicidal emitters are capable of withstanding water sprays of at least 1,100 psig, and approximately no more than 1,350 psig without the emitters of the assembly failing due to one or more of water or heat damage substantially resulting from the water sprays.

3. (Currently Amended) The apparatus of Claim [[1]]2, wherein the water sprays are approximately 1,250 psig.

4. (Currently Amended) The apparatus of Claim 1, wherein germicidal emitters are capable of withstanding water sprays a temperature of at least 190 degrees Fahrenheit, and approximately no more than 200 degrees Fahrenheit without the emitters of the assembly failing due to one or more of water or heat damage substantially resulting from the water sprays.

5. (Currently Amended) The apparatus of Claim [[1]]4, wherein the water sprays are approximately 195 degrees Fahrenheit.

6. (Currently Amended) The apparatus of Claim 1 wherein the said transport includes a drum for rotating the food product, wherein said entry includes a first end of the drum and said exit includes a second end of the drum, and an interior surface of the drum includes at least a portion of the interior of the transport so that the interior surface of the drum rotates and contacts the food product therein.

7. (Currently Amended) The apparatus of Claim 6, wherein said drum includes at least one of said tumblers [[is]] attached to a surface of [[an]] the interior surface of said

drum, said at least one tumbler is configured for assisting in moving the food product from the entry to the exit.

8. (Currently Amended) The apparatus of Claim 7, wherein said at least one tumbler includes a projection that extends from said drum interior surface toward an axis of drum rotation.

9. (Original) The apparatus of Claim 8, wherein said projection also extends from a first end substantially adjacent to said entry to a second end substantially adjacent to said exit.

10. (Original) The apparatus of Claim 8, wherein said projection has a spiral shape between said first and second ends.

11. (Currently Amended) The apparatus of Claim 9, wherein said drum has a downward inclination from said entry to said exit, the downward inclination being adjustable by an electronic controller while the drum is rotating.

12. (Currently Amended) The apparatus of Claim 6 wherein said tumblers rotate with a rotation of said drum, and said drum prevents transmission of the germicidal therethrough for at least most of the drum extent.

13. (Currently Amended) The apparatus of Claim 7 wherein said tumblers are attached to an interior circumference of said drum.

14. (Currently Amended) The apparatus of Claim 6, wherein at least one of said tumblers is detachable from ~~includes at least one recess on~~ [[an]] the interior surface of said drum, ~~wherein said recess extends away from an axis of drum rotation~~

15. (Currently Amended) The apparatus of Claim 14, wherein a cross section of said drum interior has a polygonal shape, the cross section being transverse to an axis of rotation of the drum ~~and said recess includes a vertex of the polygonal shape.~~

16. (Currently Amended) The apparatus of Claim 6 further comprises;
a drive mechanism for providing a rotational motion to said drum~~[[,]]; and~~
a controller for sending a signal to change a rotational speed of the drum as a result of the controller determining a reduced emission of the germicidal for inactivating at least one of the micro-organisms ~~wherein said drive mechanism includes one of an~~

~~electric, hydraulic, and pneumatic motor for operatively rotating an belt about an exterior of said drum.~~

17. (Currently Amended) The apparatus of claim 1, wherein said germicidal includes one or more of radiation, light waves, sound waves, and ozone, and further including a controller for varying an amount of the germicidal emitted depending on an amount of the food product flowing through the interior of the transport.

18. (Currently Amended) The apparatus of claim 1, wherein said germicidal is ultraviolet light in the C wavelength band, and further including a controller for detecting whether a device for inhibiting the germicidal from escaping the interior is in a predetermined configuration for such inhibition.

19. (Currently Amended) The apparatus of claim 1, wherein said emitters emit ultraviolet radiation as the germicidal, and each of the emitters includes a glass container for emitting the germicidal, and the glass container is maintained in a shrink wrapped plastic coating fitting about the glass container during activation of the emitter ~~are sleeved with a plastic for containment of glass in said emitters.~~

20. (Original) The apparatus of claim 1, wherein said emitters are capable of food product surface sterilization at a temperature of –40 degrees Fahrenheit.

21. (Currently Amended) The apparatus of Claim 1 further including one or more germicidal attenuating baffles for effectively preventing said germicidal from exiting from a predetermined volume, wherein said baffles are sufficiently close to said transport so that personnel adjacent to said transport but outside said predetermined volume are not exposed to an unsafe amount of said germicidal, and including a controller for receiving input from baffle sensors, wherein when the input is indicative of one of the baffles being in an undesirable configuration for operation of the food processing apparatus, the controller configures the food processing apparatus to be inoperable.

22. (Original) The apparatus of Claim 1, wherein an exposure of said germicidal to said food product surfaces does not substantially increase the temperature of said food product when said germicidal inactivates one or more micro-organisms on surfaces of the food product in said transport.

23. (Original) The apparatus of Claim 1, wherein an application of said germicidal to said food product surfaces does not substantially alter a flavor, texture, color, or other eating characteristics of said food product.
24. (Currently Amended) The apparatus of Claim 1, wherein said food product includes raw potatoes for thereby reducing ~~[[at]]~~ a potato spoilage.
25. (Original) The apparatus of Claim 1, wherein said food product includes one of: a spice, an herb, grains, nuts, rice, a cereal, crackers, a dehydrated food product, potato chips, corn chips, pork rinds, beef jerky, and a quick frozen food product.
26. (Original) The apparatus of Claim 24, wherein said quick frozen food product includes one of: corn, peas, carrots, whole potatoes, dehydrated potatoes, figs, peppers, French-fried potatoes, beef crumbles, beef trimmings, fajita meats, and shrimp.
27. (Original) The apparatus of Claim 1, wherein said food product includes a fresh food product.
28. (Original) The apparatus of Claim 27, wherein said fresh food product includes one of: potato dices and shreds, carrots, asparagus, broccoli, cauliflower, onions, brussels sprouts corn, peas, cucumbers, lettuce, beans, grains, beef, chicken, fish, shrimp, herbs, fruits, blueberries, cranberries, peeled and unpeeled tomatoes.
29. (Original) The apparatus of Claim 1, wherein said germicidal does not include a sterilizing chemical.
30. (Currently Amended) The apparatus of Claim 1, further including a controller for varying a rate of rotation of the interior thereby varying a tumbling the food product therein ~~wherein the tumbling of the food product does not cause substantial breakage of the food product.~~
31. (Currently Amended) The apparatus of Claim 1, wherein at least one of said tumblers is detachable from the interior, and replaceable by a tumbler having a different shape or size.
32. (Original) The apparatus of Claim 1, wherein said germicidal reduces at least one of mold, fungi, bacteria, yeast, and the egg and/or larva of insects.

Claims 33 through 41 were previously withdrawn.

42. (Original) The apparatus of Claim 1 further including a controller for performing one or more of the following actions:

- (a) regulating an amount of the food product entering the transport, wherein said controller uses data indicative of an amount of food product in said transport, said data dependent upon sensor information related to an amount of food product in the transport;
- (b) obtaining germicidal information indicative of an amount of said germicidal required from said germicidal emitter for inactivating a predetermined amount of the micro-organisms, whereby said controller determines information for identifying an amount of the germicidal for emission by said germicidal emitter;
- (c) outputting one or more signals for changing a rate of movement of said tumblers for maintaining a predetermined degree inactivation of the micro-organisms;
- (d) outputting one or more signals for changing an inclination of said transport for maintaining a predetermined degree inactivation of the micro-organisms;
- (e) predicting an amount of the food product which will be in the transport at a future time, wherein said controller uses sensor data indicative of an amount of food product being moved to said entry;
- (f) preferring a first germicidal emission rate to a second germicidal emission rate, wherein said first germicidal emission rate is obtained in response to a user input for setting a germicidal emission rate for the germicidal emitters, and said second germicidal emission rate is not obtained in response to input from the user for setting a germicidal emission rate for the germicidal emitters, and wherein said second germicidal emission rate is used when said user input is not provided.

43. (Currently Amended) The apparatus of Claim 42, wherein said controller performs more than a majority ~~at least most~~ of the actions (a) through (f).

Claims 44 through 52 were previously withdrawn.

53. (New) The apparatus of Claim 7, wherein the drum includes a polished surface for reflecting the germicidal.
54. (New) The apparatus of Claim 1, wherein the assembly is adjustable so that a distance from the at least one emitter to the food product in the interior is adjustable.
55. (New) The apparatus of Claim 1, wherein the assemble is adjustable for changing an orientation of the assembly relative to an axis of rotation of the transport interior.
56. (New) The apparatus of Claim 1, further including a sensor for determining a weight of the food product in the transport interior.
57. (New) The apparatus of Claim 1, further including a sensor for detecting a depth of the food product rotating in the transport interior.
58. (New) The apparatus of Claim 1, further including at least two sensors for detecting a quantity of the food product at different positions in the interior between the transport entry and exit, wherein a difference in the quantity detected is indicative of a food product blockage in the transport interior.
59. (New) The apparatus of Claim 1, wherein the electrical components includes circuitry for varying a number of emitters that are activated.
60. (New) The apparatus of Claim 1, further including a controller for predicting a future amount of the food product in the interior of the transport.
61. (New) A method for processing a food product comprising:
providing a transport having an entry and an exit different from said entry,
wherein a food product enters said transport via said entry and moves to said exit;
wherein the transport includes an interior that rotatably contacts the food product between the entry and the exit;
providing one or more germicidal emitters for emitting a germicidal so that said germicidal inactivates one or more micro-organisms on surfaces of the food product in said interior;
wherein an assembly includes at least one of said one or more germicidal emitters,
wherein the assembly includes electrical components for activating the at least one emitter of the assembly;

providing a support for supporting the assembly in:

- (a) a first position wherein the at least one emitter of the assembly is operable for inactivating the one or more micro-organisms on surfaces of the food product in the interior, and wherein the assembly is supported on the support so that a portion of the at least one germicidal emitter is within the interior while the interior rotates; and
- (b) a second position wherein said the at least one emitter of the assembly is substantially ineffective for inactivating, to a predetermined inactive level, the one or more micro-organisms on surfaces of the food product in said interior, and wherein the portion of the at least one emitter is suspended on the support outside of the interior;

wherein in said second position one or more of: cleaning said assembly, cleaning said emitters of the assembly, detaching an emitter from said assembly, securing an emitter to said assembly is performed; and

wherein when the interior rotates and the assembly is in the first position, the food product tumbles within said interior and is exposed to said germicidal.

62. (New) The method of Claim 61, further including providing a controller for controlling one or more of:

- (a) changing a rotation rate of the interior, wherein a change in the rotation rate is dependent upon a sterilization rate of the one or more micro-organisms; and
- (b) changing an inclination of the interior between the entry and the exit, wherein a change in the inclination is dependent upon a sterilization rate of the one or more micro-organisms.

63. (New) The method of Claim 62, wherein the controller controls both the changing of the rotation rate, and the changing of the inclination.

64. (New) The method of Claim 61, further including a step of receiving input from one or more sensors, wherein the input includes one of: a weight of the food product

being rotated in the interior, a depth of the food product being rotated in the interior, an angle of inclination of the interior, and a rate of rotation of the interior of the transport.

65. (New) The method of Claim 61, wherein the assembly slides on the support between the first position and the second position.

66. (New) The method of Claim 61, further including a step of predicting amount of the food product that will be in the interior at a future time using sensor data indicative of an amount of the food product being moved to the entry.

67. (New) An apparatus for processing a food product comprising:

an interior means for rotatably contacting the food product when transporting a food product therethrough;

one or more germicidal emitters for emitting a germicidal so that the germicidal inactivates one or more micro-organisms on surfaces of the food product in the interior means;

an assembly having at least one of the germicidal emitters, wherein the assembly includes electrical components for activating the emitters of the assembly;

a support for supporting the assembly, wherein the assembly is moveable via the support between:

- (a) a first position wherein the at least one emitter of the assembly is operable for inactivating the one or more micro-organisms on surfaces of the food product in the interior means, and wherein the assembly is supported on the support so that a portion of at least one of the germicidal emitters of the assembly is within the interior means while the interior means rotates; and
- (b) a second position wherein said the at least one emitter of the assembly is substantially ineffective for inactivating, to a predetermined inactive level, the one or more micro-organisms on surfaces of the food product, and wherein the portion of the at least one emitter is supported on the support outside of the interior means;

wherein in said second position one or more of: cleaning said assembly, cleaning said at least one emitter of the assembly, detaching

the at least one emitter from said assembly, securing a different emitter to said assembly is performed; and
wherein when the interior means rotates and the assembly is in the first position, the food product tumbles within said interior means and is exposed to said germicidal.